

Crockpot Sausage and Peppers

★★★★★ 4.83 from 17 votes

Prep Time:
10 mins

Cook Time:
3 hrs

Total Time:
3 hrs 10 mins

Easy Italian crockpot sausage and peppers recipe, homemade with simple ingredient, lots of Italian herbs, marinara sauce. Great in pasta or hoagie rolls.

Yield: 6 People

Ingredients

- 2 pounds Italian sausage links, About 8-10 sausages
- 1 Green pepper, Thinly sliced
- 1 Red pepper, Thinly sliced
- 1 Yellow pepper, Thinly sliced
- 1 Onion, Large, Thinly sliced
- 2 cloves Garlic, Finely minced
- Salt, To taste
- Pepper, To taste
- 1 tsp Italian seasoning
- 1/4 tsp Red chili flakes, Optional
- 2 cups Marinara sauce
- 1 tbsp Parsley , Fresh, Roughly chopped

Instructions

1. Add the Sausage, peppers, onion, garlic, salt, pepper, Italian seasoning, red chili flakes (optional), marinara sauce in a slow cooker.
2. Mix until combined.
3. Cover and cook on High heat for 3-4 hours or or on Low heat for 6-8 hours.
4. Remove sausages, cut them into thick slices and mix them back in the crockpot.
5. Garnish with parsley and enjoy!

Notes

- Read all my tips above.
- Leftovers can be stored in a sealed container in the fridge for up to 3 days and reheated in the microwave.

Nutrition

Calories: 568kcal, *Carbohydrates:* 11g, *Protein:* 24g, *Fat:* 48g, *Saturated Fat:* 17g, *Cholesterol:* 115mg, *Sodium:* 1538mg, *Potassium:* 812mg, *Fiber:* 3g, *Sugar:* 6g, *Vitamin A:* 1175IU, *Vitamin C:* 89mg, *Calcium:* 56mg, *Iron:* 3mg

COURSE: MAIN COURSE *CUISINE:* ITALIAN *CALORIES:* 568 *AUTHOR:* ABEER RIZVI